Amendment to the Claims:

This listing of claims will replace all prior versions, and listing, of claims in the application:

1. (Previously Presented) A method for obtaining a heated-expanded foodstuff comprising:

i) providing a foodstuff comprising a composition, wherein said composition comprises a non-cereal amylopectin starch, and wherein said starch has an amylopectin content of at least 90 weight percent based upon dry substance;

ii) heating said composition to a temperature above the glass transition temperature of said starch wherein said composition is expanded; and

iii) cooling said composition to a temperature below said glass transition temperature of said composition, to obtain said heat-expanded foodstuff.

2. (Original) A method according to claim 1 wherein said composition is a dough.

3. (Previously Presented) A method according to claim 1, wherein said starch is derived from a potato.

Claims 4-8. (Cancelled.)

9. (Previously Presented) A heat expanded foodstuff comprising a non-cereal amylopectin starch.

10. (Previously Presented) An expanded foodstuff according to claim 9, wherein said starch has an amylopectin content of at least 95 weight percent based on dry substance.

11. (Previously Presented) An expanded foodstuff according to claim 9, wherein said starch is derived from a potato.

Claim 12 (Cancelled).

13. (Previously Presented) A method according to claim 1, wherein said starch is modified.

14. (Previously Presented) A method according to claim 1, wherein said foodstuff is a snack.

15. (Previously Presented) A method according to claim 1, wherein said foodstuff comprises a coating.

16. (Previously Presented) A method for obtaining a heated-expanded foodstuff comprising:

i) providing a foodstuff comprising a composition, wherein said composition consists essentially of a non-cereal amylopectin starch, and wherein said starch has an amylopectin content of at least 90 weight percent based upon dry substance;

ii) heating said composition to a temperature above the glass transition temperature of said starch wherein said composition is expanded; and

iii) cooling said composition to a temperature below said glass transition temperature of said composition, to obtain said heat-expanded foodstuff,

wherein said heat-expanded foodstuff is at least 15% more expanded than a foodstuff comprising a composition consisting essentially of native potato starch obtained by the same method.

17. (Previously Presented) A heat expanded foodstuff consists essentially of a non-cereal amylopectin starch, wherein said heat-expanded foodstuff is at least 15% more expanded than a foodstuff consisting essentially of native potato starch.

18. (New) A method for obtaining a heated-expanded foodstuff comprising:

i) providing a foodstuff comprising a composition, wherein said composition comprises a non-cereal amylopectin starch, and wherein said starch has an amylopectin content of at least 90 weight percent based upon dry substance;

ii) heating said composition to a temperature above the glass transition temperature of said starch wherein said composition is expanded; and

iii) cooling said composition to a temperature below said glass transition temperature of said composition, to obtain said heat-expanded foodstuff,

wherein said heat-expanded foodstuff is at least 15% more expanded than a foodstuff comprising a composition consisting essentially of native potato starch obtained by the same method.

19. (New) A heat expanded foodstuff comprises a non-cereal amylopectin starch, wherein said heat-expanded foodstuff is at least 15% more expanded than a foodstuff consisting essentially of native potato starch.